

Appetizers

Chef's Hummus Trio 9

Served with Crispy Pita Chips

Cornmeal Crusted Oysters 12

Served with Chipotle Aioli

Tuna Tartare 13

Stowe Seafood's Freshest Ahi Grade Tuna, with Seaweed Salad & Won Ton Crisps

Stoweflake Cheese Fries 9

Cabot Chipotle Cheese

Spicy Duck Ninja Roll 11

Tempura Coated with Pickled Ginger, Miso Aioli & Siracha Sauce

Crispy Calamari 12

Prepared with a Light Dusting of Cornmeal, Served with Marinara & a Cherry Tomato, Nicoise Olive & Banana Pepper Salad

Crispy Chicken Wings 11

6 Wings Served with Bleu Cheese & Fresh Crudité

Shrimp Cocktail 12

Horseradish Cocktail Sauce

P.E.I. Mussels 12

Steamed in White Wine with Fennel & Grape Tomatoes

Grilled Rosemary Lamb Skewers 11

Served with Warm Pita & Tzatziki Sauce

Chef's Cheese Plate 15

Assortment of Cabot Collection, Vermont Artisan Cheeses & Mansfield Breadworks

Soups & Side Salads

New England Clam & Corn Chowder 7

With Potatoes & Bacon

Local Organic Lettuces 7

Tossed with Balsamic Vinaigrette with Vermont Goat Cheese

Classic Lemon Caesar 7

Crisp Romaine Hearts with Dressing & Parmesan Crostini

French Onion Soup 7

Classic Crock with Cabot Cheddar & Swiss

Daily Soup 6

Chef's Vegetarian Creation

Salads as Entrees

Salad Proteins may be Substituted & will be Charged Accordingly

Caprese Salad with Pesto Chicken 18

Vermont Heirloom Tomatoes & Maple Brook Farms Mozzarella Over Local Greens

Mediterranean Salad With Grilled Lamb 19

Chopped Romaine, Couscous Salad & Bonnie View Farms Feta with a White Balsamic Vinaigrette

Nicoise Salad 20

Stowe Seafood's Freshest Seared Tuna, Nicoise Olives & Squash Valley Haricots Vert, Fingerling Potatoes, Herb Lemon Vinaigrette

Bistro 8oz Steak Salad 22

Marinated Mushrooms, Artichokes & Red Peppers with Crispy Onions Over Romaine

Asian Salad with Teriyaki Scallops 22

Napa Cabbage, Won Ton Crisps Served with a Ginger Sesame Vinaigrette

Cobb Salad with Grilled Salmon 20

Mesquite Organic Salmon, Bacon, Blue Cheese, Hard Boiled Egg, Avocado, Cabot Cheddar Cheese with Herb Vinaigrette

Burgers & Sandwiches

Sandwiches Served with French Fries or Petite Local Salad

Half-Pound Certified Angus Burger 11
Grilled on an Open Flame & Cooked to your Liking



California Turkey Burger 9

Lean Ground Turkey with Guacamole, Low Fat Ranch Dressing Served on a Whole Wheat Bun

Portabella Mushroom Burger (Vegetarian) 11

Roasted in Balsamic Vinaigrette, Boursin Cheese, Served on a Whole Wheat Bun



Charlie B's Chicken Breast Sandwich 11

With Caramelized Onions & Swiss Cheese
Served on a Potato Roll

Seared Tuna BLT 16

Applewood Bacon & Guacamole Served on Wheatberry Bread

House Made Pulled Pork Sandwich 9

With Vermont Maple Barbeque Sauce on a Potato Roll

New England Crab Cake Sandwich 15

With Chipotle Aioli Served on a Potato Roll

Pasta Dishes

Linguini & Clams 17

Baby clams in a White Wine Garlic Broth
With fresh Herbs & Red Pepper Flakes



Orecchiette Primavera 11

Local Vegetable Sautéed in Tomato Pomodoro with Fresh Herbs & Parmesan Cheese

Vermont Pasta & Cheese 11

Penne Pasta with Cabot cheddar Cheese

Enhance any pasta dish with one of the following:
Grilled Chicken Breast 5
Or
Sautéed Shrimp 8

Enhance any Burger with either of the following for \$.50 each:
Cabot Cheddar, Swiss or Danish Bleu Cheese,
Caramelized Onions, Applewood Smoked Bacon or Sautéed Mushrooms
Bread options:
Whole Wheat Bun, Potato Roll, Wheatberry Bread, Flour Wrap or Croissant



Stoweflake Spa Cuisine



*As a member of the **Vermont Fresh Network**, Charlie B's is committed to using as many locally grown and produced foods as possible. Combined with **Stoweflake Spa Cuisine**, Executive Chef Christoph Wingensiefen and his team take great pride in creating healthy, exciting dishes bountiful with rich flavors and nutritional value.*

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks

From the Sea

New England Haddock 17

Lightly Coated in Vermont Beer Batter House Made Tartar Sauce,
Cole Slaw & French Fries

New England Crab Cake 24

House Made Crab Cakes Served with French Fries
& Chef's Cucumber Salad



Grilled Swordfish Steak 29

With Smoked Tomato Vinaigrette Served Over Rice Pilaf & Asparagus

From the Farm

Vermont Maple Barbeque Ribs 19

St. Louis Style Smoked Ribs & French Fries

Free Range Oven Roasted Chicken 18

Farm Fresh ½ Chicken with Penne Pasta, Cabot Cheddar Cheese Sauce
& Haricots Vert

Pork Wiener Schnitzel 19

Served with Cabot Cheddar Mashed Potatoes,
Asparagus & Shallot Jus

Pepper Crusted 8oz Steak 24

Served with Cabot Cheddar Mashed Potatoes,
Asparagus & Green Peppercorn Sauce

Grilled 12oz NY Strip Steak 34

Cabot Cheddar Mashed Potatoes,
Seasonal Local Vegetables & Shallot Jus



Mushroom & Leek Strudel 16

Carrot & Thyme Puree

Many menu items are available gluten free. Please ask your server
Please inform your server of any dietary, or allergy, restrictions

For your convenience an 18% gratuity is added to parties of six or more & to separate checks



Summer 2010

